

MEGGIOLARO

Sotocà

Designation : VENETO IGT DURELLO FRIZZANTE

Grape varieties : 85% DURELLA – 15% GARGANEGA

Production area : vineyards in the hilly area of the municipality of Ronca' (VR), in the hamlet of Brenton, Monti Lessini, Veneto

Exposure/Altitude : South / 450 metres above sea level

Soil type : volcanic soils

Average age of vines : 40 years

Yield per hectare : 90 quintals

Harvest period : second half of September. Hand-harvested.

Vinification, ageing and maturation : soft pressing of whole, uncrushed grapes. Fermentation takes place in temperature-controlled stainless steel tanks using indigenous yeasts. The wine remains in stainless steel tanks in contact with the yeasts, with periodic bâtonnage carried out by mechanical agitation to keep the yeasts in suspension.

Secondary fermentation in the bottle is achieved by adding must from dried Garganega grapes. The wine remains on its lees and is unfiltered.

Before release, it is left in the bottle for at least 6 months.

Alcohol content : 12% Vol.

Packaging : 0.750 litre bottles – cases of 12 bottles – crown cap